



SPRINGKELL MENUS

Canapés (please select 5)

Smoked salmon and crème fraiche blinis

Carpaccio of beef and horseradish

Mini duck and hoisin spring rolls

Chicken liver parfait with melba toasts

Goat's cheese and semi-roast tomato baguettes (V)

Sweet red pepper tapenade with mozzarella on herb crostinis

Haggis or black pudding bonbons

Mini tomato bruschettas (V)

Crab and apple croquettes

Tempura prawns

Thai fishcake bonbons

Chicken satay skewers

Mini fish and chips

Spicy meatballs

Scottish smoked salmon and asparagus tartlets

Red onion and goat's cheese tartlets (V)

Mushroom and herb cream vol-au-vents (V)

Prawns Marie Rose vol-au-vents

Asparagus vol-au-vents

Parma ham and mozzarella bites

Parma ham and melon bites

Sesame prawn bonbons

Chicken wings

Chocolate dipped strawberries (V)

Mini lemon meringues (V)

Starters

Springkell traditional prawn cocktail (G/F)

Marie Rose sauce, lemon herb oil, baby gem lettuce, tomato

Pressing of ham knuckle and chicken terrine (G/F)

Orange segments, locally-sourced beetroot,
candied walnut, cress, orange gel

Thai-style salmon and haddock fishcake (can be G/F if required)

Tomato and chilli salsa, lemongrass, mayonnaise
sweet chilli dressing, micro herb salad

Sautéed wild mushrooms in garlic and parsley butter

Brioche croute, herb oil, rocket (can be G/F and vegan if required)

Grilled goat's cheese (V and G/F)

Heritage beetroot textures, candied walnut, aged balsamic, cress

Oak-smoked salmon (can be G/F if required)

Cucumber textures, pickled shallots, capers, dill, lemon dressing,
wholemeal bread

Duo of seasonal melon fantail (G/F and Vegan)

Forest fruit compote, mint syrup

Melon platter (G/F and Vegan)

Orange segments, Midori jelly

Smooth chicken liver parfait (can be G/F if required)

Caramelised onion chutney, brioche toast, micro salad

Grilled asparagus spears, asparagus mousse, poached quail eggs and

Hollandaise sauce (G/F and Vegan)

Roast tomato and goat's cheese brûlée tart with cress and walnut salad

Pickled beet, tomato chutney and aged balsamic (V and G/F)

Pressed chicken and mushroom terrine, onion jam
with sourdough

Tian of Greenland prawns and spicy avocado, tomato salsa
with chilled Gazpacho dressing (G/F)

Trio of melon with Midori jelly, seasonal fruit compote and passion
Fruit syrup (V, G/F and Vegan)

Game terrine, tarragon butter, spicy apple chutney with Scottish
Oatcakes (can be G/F if required)

Gin and tonic cured salmon gravadlax, coral mayonnaise, frisée lettuce
With squid ink toast (can be G/F if required)

Baked vegetarian haggis parcel, Scottish potato scone, a wee dram,
Neeps 'n' tatties, crisps, oat crumble and chervil (V)

Heritage tomato, salt-baked beetroot textures, goat's cheese mousse,
candied walnut, micro salad and aged balsamic (can be vegan by
using vegan halloumi cheese) (V)

Soups (alternative starter option)

Leek and potato

Crispy leek, chive cream

Roast red pepper and tomato

Tomato and red pepper textures, red pepper coulis

Cream of wild mushroom

Truffle oil, thyme croutons

Broccoli and stilton

Blue cheese beignet, pea shoots

Cream of plum tomato and basil

Focaccia croutons, basil oil

Carrot and coriander

Micro coriander

French onion soup

Gruyère croutons

Minestrone

Parmesan, garlic croutons

Melon and Parma ham

Roast parsnip and butternut squash

Parsnip crisps

Cream of vegetable soup

Herb croutons, cream

Dumfriesshire garden pea soup, dried hock, crushed peas with

Poached egg

Main Courses

Honey and sage roast pork loin with caramelised apple, roast potatoes and a mustard whisky sauce

Ballotine of chicken breast stuffed with sage and mushroom farcie, rolled in smoked bacon, fondant potatoes, thyme jus

Slow-cooked locally-sourced feather beef, creamed potatoes, red wine jus

Roast sirloin of locally-sourced beef, roast potatoes, Yorkshire pudding, pan jus

Roast leg of lamb, roast potatoes, Yorkshire pudding, rosemary gravy

Roast rump of lamb, pommes anna, mint-scented jus

Individual pork Wellington, served with mustard-creamed potatoes, cider jus

Baked salmon pavé, parsley mash, lemon, Champagne cream

Herb crust baked cod loin, saffron mash, tarragon cream

Grilled sea bass fillet, sautéed potatoes, roast vegetable ratatouille, herb oil

Coq au Vin braised in red Burgundy with lardons, shallots, garlic, thyme, mushrooms and balsamic vinegar, served with creamed potatoes and Savoy cabbage

Beef Wellington served with creamed potatoes, Savoy cabbage and oxtail jus

Loin of venison, celeriac purée, braised red cabbage, mushrooms, dauphinoise potatoes and red currant jus

Lamb rump, caramelised shallots, roast potatoes, Yorkshire blue cauliflower cheese and Claret jus

Ballotine of highland chicken stuffed with Scottish haggis, wrapped in smoked bacon and served with grain mustard mash, Whisky sauce and oats ashes

Gressingham duck breast, crispy pancetta, dauphinoise potatoes, sticky red cabbage, glazed roots, Port and orange jus

Pot-roast chicken supreme served with herb crushed potato cake, peas, glazed carrots, rosemary and roast garlic jus

Rack of Scottish lamb, fondant potatoes, roast root vegetables, seasonal greens and mint jus

Butter roasted turkey breast, pancetta, herb stuffing, roast potatoes, Yorkshire pudding, chipolatas, seasonal vegetables and roasting jus

Roast loin of pork, with apple and sage glaze, roast potatoes, seasonal vegetables and Calvados sauce

Seared Scottish salmon, crushed garlic potatoes, wilted spinach, lemon cream and herb oil

Seared fillet of sea bream, parmentier potatoes, ratatouille, basil and herb oil

All mains are accompanied by a panache of seasonal vegetables

Vegetarian Main Courses

Cheese and herb gnocchi with sautéed wild mushrooms, roast butternut squash, caramelised onions, green beans and sweetcorn cream

Wild mushroom and tarragon risotto, parmesan tuile, glazed fennel, rocket and herb dressing (GF, can be Vegan and dairy free)

Chickpea and butternut squash casserole with potato scones (GF/Vegan)

Moroccan pumpkin and kidney bean tagine with spicy couscous, spinach (GF if required/Vegan)

Mushroom and vegetable shepherd's pie with tomato and basil fondue (GF/Vegan)

Vegetable moussaka with roasted Mediterranean vegetables, layered with aubergine and tomato sauce, finished with a cream cheese sauce, served with new potatoes and salad (GF/Vegan if required)

Roast vegetable and goat's cheese pithivier with thyme mash, glazed parsnips and carrots, vegetable jus (G/F if required)

Goat's cheese and red onion tart with onion mash, glazed vegetables and rocket

Wild mushroom and spinach tart with mustard cream, leek and fondant potato (G/F and Vegan if required)

Open lasagne of roast squash and wild mushrooms with a sage butter sauce, served with salad and grilled garlic bread

Baked millefeuille of pepper, zucchini, gruyère cheese, spicy and fruity couscous with tomato fondue (G/F and Vegan if required)

Puy lentil and creamed leek tart with grilled goat's cheese and beetroot salad (G/F if required)

Roast Mediterranean and mushroom stroganoff in a smoked paprika garlic cream with steamed rice (G/F)

Chargrilled vegetable galette with roast sweet potatoes, maple syrup glazed roots and tomato juices (G/F and Vegan)

Roast butternut squash, sweet potato and chickpeas in a spicy lemongrass, coconut and mango sauce served with pilau rice and a coriander garnish (G/F and Vegan)

Desserts

Dark chocolate delice

white boozy chocolate sauce, Chantilly cream, chocolate soil

Sticky toffee pudding

toffee sauce, vanilla bean ice cream

Chocolate brownie

white chocolate sauce, gingerbread ice cream, dark chocolate shards

Eton mess

whipped cream, smashed meringue, seasonal berries

Mango cheesecake

with sweet passion fruit cream

Lemon posset

with lemon-poached berries and sable finger biscuits

Apple crumble tart

with creamy vanilla custard

Warm chocolate and raspberry tart

with vanilla ice cream

Baked lemon cheesecake

with lime-poached berries and rum cream

Pear and butterscotch frangipane tart

with mulled wine, poached fruits and clotted cream

Pears poached in cardamom, cinnamon and chilli syrup

with salted caramel sauce and vanilla pod ice cream

White chocolate and orange delice

orange macaroon and orange sorbet

Baked vanilla cheesecake
macerated strawberries, strawberry gel, pistachio meringue and basil

Orange and chocolate cake
with orange, passion fruit syrup and mango ice cream

Rice pudding
with bramble jam and gingerbread ice cream

Walnut and espresso panna cotta
walnut and coffee cake with espresso cream and chocolate crumble

Pineapple roasted with chilli and cinnamon
served with mulled wine, poached fruits and a passion fruit sorbet
(Vegan)

Joconde sponge and raspberry gateau
A decorative almond-flavoured sponge, layered with a vanilla butter cream and chocolate ganache, topped with raspberry and Kirsch syrup glaze

Mini trio of desserts:
Strawberry cheesecake, lemon tart, chocolate brownie

White chocolate red berry cheesecake
with berry compote and orange cream



Children's Menu

(Please select one starter, one main and one dessert)

Starters

Fruit fingers with red coulis

Heinz tomato soup

Cheesy garlic bread

Potato skins with garlic mayo

Mains

Mini margherita pizza with chips and beans

Pasta with tomato sauce

Macaroni cheese

Spaghetti Bolognese

Sausage and mash with gravy

Mini fish and chips with beans

Chicken nuggets with chips and beans

Desserts

Assorted ice creams

Fruit salad

Strawberry jelly and ice cream

Chocolate brownie with whipped cream

Fresh strawberries and ice cream

Evening Barbeque Menu

Pork sausages

4 oz beef burgers in brioche buns

Tandoori marinated chicken thighs

Barbeque marinated pork ribs

Minted lamb steaks

Halloumi and pepper skewers (V)

Baked new potatoes

Corn on the cob

Coleslaw

Tomato and basil salad

Pasta with tomato pesto

Green leaf salad

Pepper, cucumber and onion salad

Freshly baked bread rolls

Fruit salad



Evening Buffet

BUFFET ONE

Bacon roll and chips
Sausage roll and chips
Assorted pizza and chips
Pulled pork brioche roll and chips
Stovies with beetroot and oatcakes

BUFFET TWO

Selection of assorted sandwiches
Cajun spiced buffalo chicken wings
Smoked Cheddar cheese garlic bread (V)
Vegetarian cheese, onion and sweet pepper rolls in puff pastry (V)
Baked new potatoes
Mixed leaf salad

BUFFET THREE

Tandoori chicken masala
Scottish beef lasagne
Wild cultivated mushroom Stroganoff (V)
Basmati rice
Naan bread
Coleslaw
Mixed leaf salad

BUFFET FOUR

Please select one choice from the following.
All are served with hand-cut chips and in 5" floured baps

Hot roast beef with creamed horseradish, pan jus
Hot roast pork loin with sage and onion stuffing and apple sauce
Vegetable and cheese burger with burger relish (V)
Quorn sausage with caramelised red onions (V)

Friday Night Options (if less than 20 people)

Starters (choose three)

Soup of the day

Fresh baked bread roll

Cajun chicken Caesar salad

Baby gem lettuce, pancetta, croutons, anchovies, dressing

Goat's cheese salad

Walnut, beetroot, endive, aged balsamic

Pan fried mushrooms

Asparagus, poached egg, grain mustard, sabayon

Smoked Scottish salmon

Capers, red onion, tomato, buttered brown bread, dressing

Haggis bonbon

Black pudding, crispy bacon, whisky sauce

Ham knuckle and chicken terrine

Pickled beetroot, walnut, orange textures

Salmon and prawn terrine

Salmon mousse, smoked salmon, pickled carrots, marie rose

Springkell prawn cocktail

Marie rose sauce and buttered wholemeal bread

Smooth chicken liver pâté

Oatcake, red onion marmalade and toasted salad

Red onion and goat's cheese tart (V)

With spicy tomato chutney and crispy salad



Friday Night Main Courses (choose three)

Roast breast of chicken, crispy bacon, roast potatoes
market vegetables, rosemary jus

Grilled beef rump steak, pan-fried mushroom, tomato, house salad,
chunky chips and peppercorn sauce

Grilled gammon steak, mushroom, tomato, peas, fried egg, chips

Seared salmon pavé, grain mustard and mash, peas, basil cream

Black Sheep beer-battered haddock, fat chips
minted peas, tartare sauce

Grilled beef burger, cheese, bacon, onion marmalade, tomato,
cucumber, hand-cut chips

Slow-cooked lamb shank with thyme mash and seasonal vegetables

Slow-cooked traditional beef and vegetable stew with dumplings

Pork and apple casserole with new potatoes and seasonal vegetables

Beef and ale pie with chive mash and vegetables

Chicken and mushroom pie with vegetables

Mixed vegetable risotto, poached egg, rocket, parmesan, truffle oil (V)

Roast Mediterranean vegetable pasta, blue cheese cream, garlic bread (V)

Friday Night Desserts (choose three)

Apple and pear crumble with vanilla custard

Bread and butter pudding with crème anglaise

Crème brûlée with shortbread

Chocolate mousse with Chantilly cream

Blueberry and rhubarb crumble with custard

Black Forest gateau with pouring cream

Carrot cake with pouring cream

Victoria sponge with strawberry jam and vanilla cream

Fresh fruit salad with pouring cream

Friday Evening Buffet

(If above 20 guests, please select 2 mains and 2 desserts
or a Barbeque)

Fisherman's pie served with seasonal vegetables
Moules marinières served with rustic bread
Beef bourguignon served with creamed potatoes and seasonal vegetables
Shepherd's pie with gravy and seasonal vegetables
Steak and ale pie with roast gravy and seasonal vegetables
Pork and apple casserole with creamed potatoes and vegetables
Chicken and mushroom casserole with new potatoes and vegetables
Osso buco with risotto
Chicken cacciatore with risotto Milanese
Chicken tikka masala with pilau rice, naan bread and mango chutney
Thai green chicken curry with steamed rice
Thai green vegetable curry with steamed rice
Beef lasagne al forno with garlic bread and salad
Vegetable lasagne with garlic bread and salad
Macaroni cheese with garlic bread and salad
Vegetable paella with salad
Seafood paella with salad
Pasta carbonara with garlic bread and salad
Roast pork loin with roast potatoes, vegetables and gravy

Desserts

Apple and pear crumble with vanilla custard
Bread and butter pudding with crème anglaise
Crème brûlée with shortbread
Chocolate mousse with Chantilly cream
Blueberry and rhubarb crumble with custard
Black Forest gâteau with pouring cream
Carrot cake with pouring cream
Victoria sponge with strawberry jam and vanilla cream
Fresh fruit salad with pouring cream